# HOPKINS PEI

# HP25/56 Potato Peeler

# Instruction Manual

**Hopkins PEI**
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HC-1 User Manual – 04/2015

# Guarantee

- This Machine is guaranteed by Hopkins PEI for twelve months from the date of purchase.
- The guarantee is limited to the replacement of faulty parts and excludes any consequential loss or expense incurred by the purchasers.
- Any problems arising from the faulty installation, inadequate maintenance, connection to the wrong electricity supply or general wear and tear are **NOT** covered by the guarantee and would be chargeable.
- The guarantee applies in this form to installations within North America only.
- For overseas installations, a parts-only warranty applies.
- **Please observe these instructions carefully.**

# On Delivery

- Please check the contents against the following list and notify both the carrier and Hopkins PEI immediately if anything is missing or damaged.

**Warning**: Care when moving unit. Weight of machine is 88kg

# Contents

- 1 x Potato Peeler Unit
- 1 x Cover
- 1 x Cover Lid
- 1 x Peeling Grit Plate
- 1 x Water Supply Hose
- 1 x Flexible Waste Hose with Clamp
- 1 x Instruction Manual

# Setting up the Machine

1. Position the peeler on a flat surface. If required, the machine may be bolted down.
2. Ensure that the peeling grit is properly installed, and rotates freely.

**Connecting to Water Supply**

3. Connect one end of the water supply pipe to the water inlet on the top of the lid, and secure using hose clips.
4. Connect the other end to a cold water supply that has a tap, or shutoff valve.
5. The water inlet is fitted with a baffle to improve the distribution of water into the cylinder, minor splashing may occur, adjust flow of water as required.

**Waste Outlet Connection**

6. The flexible hose supplied with the machine can be fitted over the waste outlet to direct the waste into a gully or intercepting tank.

**Recommendation: Hopkins PEI has an optional interceptor tank that goes in between the waste outlet and the drain. It assists in removing and solids before they enter the plumbing to prevent clogs.**

7. The hose must point downwards.
8. A trap is not necessary if the discharge is into a gully or interceptor tank.

**Electrical Supply Connection**

9. Check the rating plate attached to the machine before connecting power, ensuring it matches the available supply.
10. A dedicated supply to the socket is recommended and it should be protected by a circuit breaker, rated at 15 amps.
11. The power supply must be protected by a Ground Fault Circuit Interrupter (GFCI).

**Note: Any changes to the supply or unit must be carried out by a qualified electrician in accordance with local regulations.**

**Warning: This machine must be earthed.**

**The wires in the main lead for single phase supply are colored:**

**Green & Yellow or Green- Earth (Ground)**
**Brown or Black - Live**
**Blue or White - Neutral**

# Using the Machine

1. To open the machine, remove the center lid, undo the exterior latches and remove the cover.
2. Lift up the peeling grit plate and ensure there are no obstructions.
3. Secure the peeling grit plate, and ensure it rotates freely.
4. Close the cover and secure the latches, ensure the chute door is closed.
5. Turn on the water supply and ensure its flowing freely onto the grit by removing the center lid.
6. It is now safe to power the unit on. To start the machine, press the green button at the front, and to stop, press the red button.
7. After desired time has passed (potatoes are washed and peeled). Open the Hatch, and the peeled and washed product will be dispensed automatically.
8. After machine has emptied, press the red power button to shut off the machine. Turn off the water supply.

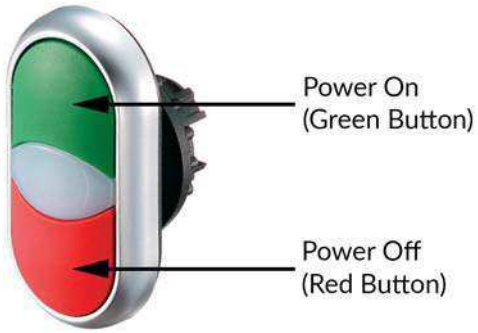


Figure 2: Push button ON/OFF switch

# Daily Cleaning Instructions

**Please Note: It is required to clean the machine, at least once per day, preferably after every use.**

1. Switch off power at the socket, or isolator.
2. Remove the lid and splash cover.
3. Lift out the peeling plate with the supplied hooks.
4. Clean the peeling plate and cylinder in a sink with soap and water.
5. Rinse the inside of the peeling chamber and base, using soap and water.
6. Clean out the interior of the base unit, and wipe over the exterior.

**Warning**: Do not use bleach or abrasive cleaners.
Do not steam clean.
Do not clean with a water jet.

# Maintenance

Other than regular cleaning, the HP25/56 requires no maintenance from the end user. It is recommended that the unit is serviced by a Hopkins PEI engineer or an authorized technician at least once per year.

**Note:** At the end of the machines working life, please return to Hopkins PEI for safe recycling and disposal.

# Troubleshooting

If the machine ever stops working follow these steps.

1. Check for a jam in the machine (first unplugging from power source).
2. Check that there is 110V at the power supply connection.
3. Check that the peeling plate is properly seated onto the drive shaft.
4. Check the circuit breaker is in normal position.

Should the machine require repair or service, only Hopkins PEI or its authorized agents should do so. Please contact our service department for assistance.

**Note:** Only genuine Hopkins PEI replacement parts should be used to service or repair this machine.

If you require further assistance

Please contact Hopkins PEI directly at 1-902-368-2900 or

service@hopkinspei.com

# Health & Safety Considerations

The operator should be aware of the following:

**Note**: This list is for guidance only. The operator must undertake their own health and safety risk assessment prior to using this equipment. No one should use this equipment without being fully trained in its use and its hazards.

The mechanical hazards are considered low, because the operating cycle does not require any manual operation inside the chamber during the peeling process. The only manual operation when the plate rotates, is the loading with food products, which prevents interlocking the cover.

Loss of stability

- Hazard of impact and crushing to the person's body.

Electrical Hazard

- Hazard of electrical shock by direct or indirect contact with live parts if the main power supply cable is damaged.

Hazards to the operator

- Manual handling risks when moving the machine.
- Hazards from the food being processed, and from the cleaning agents used to disinfect the machine.
- Cuts and injuries from the sharp knife blades.
- There is a severe risk of ergonomic injuries caused by heavy loads when filling the machine with product and transporting the finished product.

Young Persons

- No person under the age of 16 should operate this machine.

# Access to the danger zones

**Warning:** Mechanical hazards arise from the risk of contact with the internal rotating parts

In the example in **Figure 3**, the hazard zones are:

**Zone 1:** Access to the peeling chamber via the feeding opening for the product being processed.

Hazard of crushing fingers

**Zone 2:** Access to the peeling chamber via the delivery chute

Hazard of crushing fingers and hands

**Zone 3:** Rotating plate

Hazard of abrasion, cutting, trapping of fingers and hands

**Zone 4:** Drive system

Hazard of crushing, trapping of fingers and hands

**Zone 5:** Waste outlet

Hazard of crushing, trapping of fingers and hands

Figure 3: Peeler danger locations

# Specifications

| | |
|---|---|
| Rated Power Source | 110V 60Hz Single Phase |
| Start Amps | 14.47A |
| Run Amps | 14.47A |
| | |
| Noise Level (unloaded) | 74dB |
| Noise Level (loaded) | 84dB |
| | |
| Dimensions (mm) | 1180 x 600 x 820 |
| Dimensions (inches) | $46\frac{1}{2}$x $23\frac{3}{5}$ x $32\frac{1}{3}$ |
| Weight | 88kg (194lbs) |

# Wiring Diagram

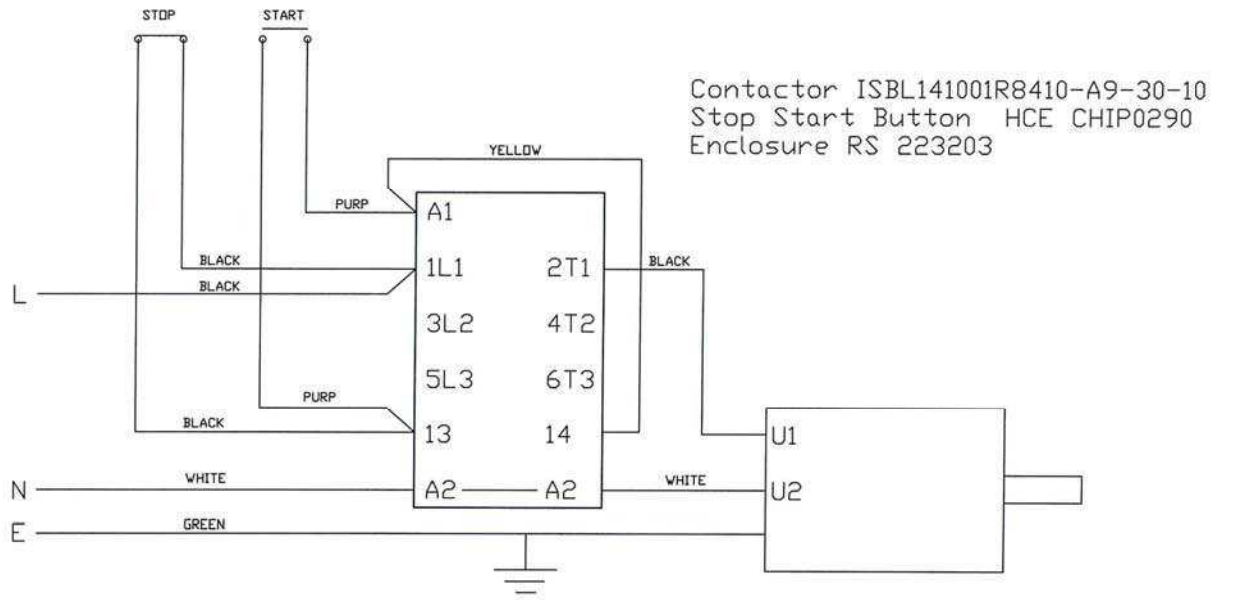


Figure 4: HP25/56 Electrical Schematic

# Spare Parts & Repairs

Should you require any spare parts, maintenance, or repairs, please contact our service department.

. **Email:** service@hopkinspei.com

**Phone:** 1-902-368-2900

**Spare Parts Listing**

| Part Description |
|---|
| Motor / Gearbox |
| Shaft |
| Bearings |
| Oil Seal |
| Drive Pin |
| Plate |
| Plate Brush |
| Plate Lifter |
| Lid |
| Lid Splash Cover |
| Waste Hose |
| Black Air Brake |
| Clamps |
| Door Seal |
| Door Stops |
| Door Roller |
| Door Hinge Pin |
| Perforated Liner |